

Odette's

RESTAURANT

Tasting Menu

Soda bread & Snacks

Vegetable

New season asparagus, smoked egg yolk, crispy onion
Chateau Reynier, Bordeaux, France 2022 [125ml]

Fish

Baked brill, leek fondue, tartar velouté, sea herbs
Domaine Bousquet Chardonnay, Tupungato, Argentina 2021 [125ml]

Meat

Roast lamb, aubergine puree, lentil dressing, hash brown
Chianti Classico Riserva, Castelli de Grevepesa, Tuscany, Italy 2018 [125ml]

Cheese

Cheese, fruit, Nain`'s bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Vanilla, peach, almond *(N)
Bizoe Tiny Semillon Noble Late Harvest, South Africa 2018 [75ml]

Chocolate

Chocolate cremeaux, oat crumble, whisky syllabub
Maury Grenat Domaine Lafage, Vin doux naturel, France 2021 [75ml]

Tea, Coffee & petit four

Tasting Menu - £85 per person

*Optional Wine pairing £70 per person / Champagne pairing £95 per person
served for the entire table*

*(N) – Contains Nuts

Head Chef | Daniel Caswell Restaurant Manager | Guillaume Mornet
Chef Patron | Bryn Williams

A service charge of 13.5% will be added to the final bill
Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot

Odette's

RESTAURANT

Vegetarian Tasting Menu

Soda bread & Snacks

Vegetable

New season asparagus, smoked egg yolk, crispy onion
Chateau Reynier, Bordeaux, France 2022 (125ml)

Leek

Glamorgan sausage, crushed swede, mustard velouté, cavolo nero
Domaine Bousquet Chardonnay, Tupungato, Argentina 2021 [125ml]

Ricotta

Baked ricotta agnolotti, lyonnaise, stout pickled onion, parmesan velouté
Château De Durette, Moulin à Vent, Burgundy, France 2020 [125ml]

Cheese

Cheese, fruit, Nain `s bara brith
(Morfydd Williams 1915-2017)
Quinta do Vallado, 10 Year Old Tawny Port, Douro, Portugal NV [75ml]

Fruit

Vanilla, peach, almond *(N)
Bizoe Tiny Semillon Noble Late Harvest, South Africa 2018 [75ml]

Chocolate

Chocolate cremeaux, oat crumble, whisky syllabub
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